

Agricultural Marketing Service, USDA

§ 52.1514

PRODUCT DESCRIPTION, STYLES, AND
GRADES

§ 52.1511 Product description.

Frozen okra is the product prepared from clean, sound, succulent, and edible fresh pods of the okra plant (*Hibiscus esculentus*) of the green variety. The product may or may not be trimmed, is properly prepared and properly processed, and is then frozen and stored at temperatures necessary for preservation.

[60 FR 62709, Dec. 7, 1995]

§ 52.1512 Styles of frozen okra.

(a) *Whole okra* consists of trimmed, or untrimmed whole pods of any length which may possess an edible portion of the cap. The length of a whole pod is determined by measuring from the outermost point of the tip end of the pod to the outermost point of the stem end of the pod, exclusive of any inedible stem portion which may be present.

(b) *Cut okra* is trimmed, or untrimmed whole pods, which may possess an edible portion of cap, and which have been cut transversely into pieces of approximate uniform length. The length of a unit of cut okra is determined by measuring the longitudinal axis of the unit.

[34 FR 9697, June 21, 1969. Redesignated at 42 FR 32514, June 27, 1977 and at 46 FR 63203, Dec. 31, 1981; amended at 60 FR 62709, Dec. 7, 1995]

§ 52.1513 Grades of frozen okra.

(a) "U.S. Grade A" (or "U.S. Fancy") is the quality of frozen okra that:

- (1) Possesses similar varietal characteristics in all styles;
- (2) Has a good flavor and odor;
- (3) Has a good color;
- (4) Is practically free from defects;
- (5) Has a good character; and
- (6) Scores not less than 90 points when scored in accordance with the scoring system outlined in this subpart.

(b) "U.S. Grade B" (or "U.S. Extra Standard") is the quality of frozen okra that:

- (1) Possesses similar varietal characteristics in the whole style;

(2) May or may not possess similar varietal characteristics in the cut style;

- (3) Has a normal flavor and odor;
- (4) Has a reasonably good color;
- (5) Is reasonably free from defects;
- (6) Has a reasonably good character; and
- (7) Scores not less than 80 points when scored in accordance with the scoring system outlined in this subpart.

(c) "Substandard" is the quality of frozen okra that fails to meet the requirements of U.S. Grade B.

FACTORS OF QUALITY

§ 52.1514 Ascertaining the grade of a sample unit.

(a) *General.* The grade of a sample unit of frozen okra is ascertained by considering the factors of varietal characteristics and flavor and odor which are not scored; the ratings for the factors of color, defects, and character, which are scored; the total score; and the limiting rules which apply.

(b) *Definitions.* (1) *Good flavor* means that the product, before and after cooking, has a good, distinctive flavor and odor, characteristic of young, tender okra and is free from any kind of objectionable flavor or objectionable odor.

(2) *Normal flavor* means that the product, before and after cooking, has a normal, typical flavor and odor, characteristic of properly prepared and processed okra and is free from any kind of objectionable flavor or objectionable odor.

(c) *Sample units.* (1) A "sample unit" of "Whole" okra shall be comprised of 50 pods of okra.

(2) A "sample unit" of "Cut" okra shall be comprised of 10 ounces of okra.

(d) *Evaluating quality factors.* The rating for the factors of color, defects, and character (with respect to pod and seed development), and the evaluation of similar varietal characteristics are determined immediately after thawing to the extent that the product is sufficiently free from ice crystals to permit proper handling as individual units. A representative sample is properly cooked (in sufficient unsalted water) to ascertain the tenderness of the units and freedom from fiber development